

## ✂ Question Drawer. ✂ .

### PROTECTING THE GRAPE VINE.

No. 487.

SIR,—I have carefully planted the Moore's grape vine you sent me and up to this date, August 2nd, it has made a growth of eighteen inches. The winters here are cold and long, and I would like to know how to manage with the vine. Shall I lay it down and cover it, or let it stand on the trellis where it is growing now? I have been taking your journal a little over a year and like it very much. I am setting out a small orchard and find considerable information in the journal for me.

IRA N. BURT, *Keswick Ridge, N.B.*

Although Moore's Early is a hardy variety of grape, yet there is no doubt that, in your country, the best plan is to lay down every variety of grape in the fall and cover it with earth. Even in warmer sections, this practice is found to largely increase the productiveness of the vine.

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### HOW TO MAKE GRAPE JUICE.

No. 488.

SIR,—In your next number would you please give a recipe for making grape juice, such as we had at Maplehurst, and please mention the variety of grape from which it was made.

W. S. TURNER, *Cornwall.*

The grape juice referred to by our correspondent was chiefly made from ripe Concords. We can recommend this beverage as most delicious and wholesome, and one which, in no way, interferes with anybody's temperance principles. Probably no drink is so safe, and conducive to health, in summer time, as grape juice, and we have pleasure in recommending it for general use throughout the country. Of course, it can only be kept sealed up in the same way as our canned fruit. The following is a very good recipe for its preparation, which has already been published in this journal:

"Take grapes thoroughly ripe and fresh from the vine. The Concord and Isabella are especially good, but any fresh, ripe and juicy grape may be used. Allow one quart of water to three quarts of grapes, freed from the stems. Use no sugar. Let it come slowly to a boil, and, when the whole mass is boiling hot, strain the juice through a cheese-cloth, flour sack or other strong cloth. Then return the liquor to the fire, and, as soon as it is at the boiling point again, can it. The less the fruit or juice is cooked, the brighter will be its color, and the better the natural flavor of the grape will be retained. This, like all other articles to be canned, must be at the boiling point when it is sealed. If the juice is to be used at once, it should not be brought to the boiling point a second time. Use wooden spoons in its preparation and only glass jars for keeping it. The action of any acid substance on tin, is to corrode it and poison the fruit."